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PRESS RELEASE

Fresh produce microbiology – Campden BRI seminar

Consumption of fresh produce is encouraged as an important part of a healthy diet. However, in recent years increases in the number of cases of pathogen contamination of salad vegetables, such as lettuce, spinach, watercress, herbs, spices and bean sprouts, indicate the existence of a food safety problem of growing economic importance. The key pathogens that have been isolated from fresh produce include *Salmonella*, pathogenic *E.coli* and *Listeria monocytogenes*. Ironically, therefore, the preference for fresh and minimally processed foods may be contributing to increases in foodborne illnesses.

Safe disposal of manures from large-scale animal production facilities is a growing food safety problem in much of the world, with manures frequently containing pathogens, which could lead to contamination. Effective management of microbiological hazards is key to avoiding further issues in the food chain. In addition, intensive animal husbandry techniques could lead to the emergence of new zoonotic diseases.

In order to address the growing concern, Campden BRI is holding a seminar on 20th March 2014 (see www.campdenbri.co.uk/micro-produce-seminar.php). Event co-director Suzanne Jordan comments: "***Microbiology of produce - hazards, risks and controls*** *will highlight and explain the current issues associated with microbiological hazards in fresh produce, discuss some of the latest research being conducted, and offer potential solutions. Legislative developments and how they might affect the sector will also be discussed."*

For further information on the seminar - please contact Daphne Llewellyn-Davies +44(0)1386 842040 daphne.davies@campdenbri.co.uk

Campden BRI (www.campdenbri.co.uk) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive "farm to fork" range of

services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

*** Ends ***

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Notes to editors

1. An accompanying photograph is available from Mr Tim Hutton, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. t.hutton@campden.co.uk +44(0)1386 842047

2. Campden BRI specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).

3. Its activities include assuring the safety of food and drinks, food processing and manufacturing support, food analysis and testing, training and publishing. Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk

4. Expertise at Campden BRI includes:

    a. manufacturing technologies - food processing (heating, chilling, freezing), aseptic technology, microwave heating, malting and brewing, milling, baking and extrusion technology, and process control and instrumentation, packaging technology

    b. safety assurance - including hygiene and sanitation, microbiology and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,

    c. product development and quality, consumer studies, market insights, sensory science, authenticity testing, shelf-life evaluation, labelling and legislation

    d. agri-food production, ingredients, raw materials, raw material technology,

    e. underpinning science - cereal science, microbiology, chemistry and biochemistry, molecular biology

5. Facilities at Campden BRI include:

    a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology

    b. 3,500 sq m food process hall and pilot plant including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging

    c. 800 sq m of dedicated training and conference facilities